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#### COLMAN'S RURAL WORLD

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#### ADVERTISING TERMS.

For one column, each insertion, - - \$15.00  
For half column, each insertion, - - 8.00  
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Local Notices, each insertion, per line, Fifty cents.  
20 per cent. deduction made on advertisements for three months or over.  
All advertisements must be accompanied with the cash.

#### WORK FOR WINTER.

In a more northern clime there is but little that farmers can do in the winter season to help along the farm work of the year. The earth is covered with snow, and the only work that can be done is to feed the stock and lay up a supply of wood for the summer season. Consequently all the work of the farm is compressed into five or six months. This is quite unfavorable to the farmer. More help is required in summer time to get along with all the work.

In our latitude it is different. The farmer need not be idle a single day. Our finest weather for most kinds of farm work is in winter. Plowing commonly goes on till Christmas. And our advice to all farmers having clayey soils is, to plow in winter. Turn up the clay to the action of the frost and the atmosphere. Turn up the insects that hibernate in the ground, to the surface, and let them be frozen to death. The soil is made friable by this exposure. As soon as the warm weather of spring comes, it speedily dries out, and by putting on the harrow, it is readily prepared

for any crop. If all this preparation had to be delayed till spring, rains might interfere with and delay the plowing, and crops might not be got in near so early or so well. Fall plowing is especially desirable for oats. The seed should be got in the ground early—say the latter part of February or the first of March, certainly. If the ground has to be plowed and prepared thus early in spring it may be difficult to find it fit to work a sufficient length of time to enable one to both plow and put in the seed properly sufficiently early—when, if it had been plowed in the fall or winter, and only the seeding needed attending to, it might have been easily done. This, we have learned by experience on several occasions.

The clearing of land may go on in the winter season very properly; rails may be made; fences laid and repaired; gates made and hung; timbers got out for new barns or houses; colts and steers broken to work; and indeed nearly every kind of farm work—except that of cultivating or harvesting farm crops.

This is particularly a good time to repair and paint all kinds of farm implements, to get ready for the coming campaign as soon as the weather will permit. See that all the plows, cultivators, horse hoes, harrows, single-trees and double-trees, are in readiness. Always have a reserve of them, so that if any give out no time need be lost, but the men and teams kept right at their work.

There should be a shop for repairing on every farm, and if large enough to contain all the tools and implements in their proper places—all the better. But few realize the heavy losses they sustain, by having all their implements exposed to the weather, laying around on the wet ground, and rotting day after day. The losses that many farmers thus sustain every year or two, are sufficient to build good tool houses.

Fence corners may now be cleared, the brush cleaned out about the gullies and ravines, the logs and stumps cleared off the meadows, and prepared for the mowing machines.

The ground may be prepared for the orchard, the rows for the trees laid out and the holes dug, so that the earliest weather in spring that will admit of planting they may be set out.

Stakes may be cut and prepared for the vineyard. Time may now be found to kyanize the points, or dip them in hot gas tar so as to prevent their rotting—a most economical measure.

The enterprising farmer, in our latitude, will never be at a loss to find plenty of work to do, and he will do all that he can do now, so that when the crops need attention, they may receive his entire care.

[Written for Colman's Rural World.]

#### Trotting and Racing at Fairs.

There is an evident determination on the part of such men as Horace Greely, and other would-be very moral agriculturists, to exclude from fair grounds all trials of speed and wind of fast horses at our State and County exhibitions. We visited the past season one of these very moral and intellectually-developed fairs—and a more perfect failure was never beheld. No two horses were allowed to compete—all were moved and shown separately—after Mr. Greely's plan. There was no interest, no show of creditable movement, no really fine horses—and all dragged heavily on to all concerned.

A fair trial of speed can only be had, by having the two or more competitors side by side, bearing down on the "home stretch;" then there is some excitement, some vim and interest awakened, that calls out many that otherwise would not attend.

When the Mr. Greelys have the fairs all to themselves, with the exclusion of fast horses and "blacklegs," that he seems so much to labor for; then they will have to support them by liberal donations from their own pockets; for the people will not support them. We think these exhibitions should be open to all who wish to compete—no matter who; it is not wise for Mr. Greely to call this or that man a "blackleg," or to attempt the ruling out of a class of amusements that his ideas are too moral to countenance. He need not think that men will go to fairs, to be controlled in their observations or amusements while there. They do not think it is gambling to trot or race at our fairs for a purse; and if it is gambling, people can't "see it," and will not be deprived of their amusement. The writer of this, never owned a fast

horse, or bet a dollar on a race in the world; and seldom visits the course at any fair; yet, when we have done so, it did not lessen the effect produced by witnessing the fine textile fabrics, vegetables, or display of good fruits, or the bright beauties of Flora's treasures. No, Sir, we feel like enjoying ourselves to suit ourselves, as long as we do not trespass upon the rights or time of others; and we can afford to let others do the same. If Mr. Greely don't want to see the races at the fairs or the "blacklegs," let him stay away, or not visit that portion of the grounds. Don't attempt to prevent others from enjoying themselves in their own way—the Western people will have this matter arranged to suit themselves.

T.

### THE ST. LOUIS FAIR

[Concluded from our last issue.]

#### IMPLEMENTS.

It will be impossible to give an extended list of the articles that were on exhibition or the awards made. All the St. Louis Implement houses made a good display.

A very useful article, the Sundial, by John McEvoy, should be found in all our parks and squares, and in some of its cheaper forms on our lawns and farm-yards.

Looms and spinning wheels are commanding much more interest, and with clothes wringers, washing machines, churns and cheese presses, look to the economizing of female labor on the farm.

The horse hay rake is a nice working implement. Several good grain drills, seed sowers, harrows and cultivators were on the ground.

The reapers and mowers were watched with interest, and the array of plows was truly magnificent.

Page's cotton picker is an immense machine, which, it is claimed, will cleanse and prepare that staple with great effectiveness.

The Star cotton gin seems a great improvement, as it can be operated in the open air and at any temperature.

The Sergeant brick-making machine and the Capron machine, were visited with much interest; and the brick and tile machine of Hotchkiss & Burr, seemed just the article wanted in every farming community—entered by D. O. Daniels of St. Clair Co., Ill.

There were several hemp brakes—the Crandall and the Philips competing: the first produced the finest hemp—the last did the work the fastest.

The portable steam engine, with its labor-saving accompaniments—drag saw, circular saw, corn shellers, feed cutters, &c., deserves to be urged upon the attention of farmers.

Then there were rock drills, single and combined, which, from this excessively dry season, will be extensively called into action in making wells and cisterns. One from Savannah, Mo., by Southard & Hobson, worked six drills at once. The single drill, by P. M. Papin, of St. Louis, working by a crank in a tripod, took the premium.

The American corn sheller, patented by C. P. Chipron, Highland, Madison Co., Ill., took the first premium, as it did at the Fair of 1866.

By one operation it shells the corn, separates the cob from the grain, separates the light or unsound grain, mice dirt, &c. Fans the grain perfectly clean, and drops the grain in a superior condition for market, into a measure, sack or other receptacle. It is a hand corn sheller, and may be adapted to horse or any other power. It may with propriety be pronounced the best, cheapest and most useful.

Among stoves, the ~~scotch~~ samples were beautiful.

The air-gas-light machine promises to be very useful.

The stoneware of St. Louis formed quite an interesting feature.

Carriages and harness made a good display. Stanberry's safety rein and bridle was an article of much interest to the owners of young stock.

#### FRUIT HALL.

In this department we were disappointed.—This State and all the surrounding States could barely produce twenty exhibitors. Why, then, this lamentable condition? At the first Fair in St. Louis, one establishment (the Sigerson Bros.) had more fruit on exhibition than was exhibited altogether this year. The products of the orchard, garden and field are felt as holding but a very subordinate position in the Fair, and their producers claim that the profits and honors of such exhibitions must be better equalized than has been heretofore before they will take their places as exhibitors. The hall requires entire remodeling to make it either neat or effective. There was a large collection of California wines, from Perkins, Stern & Co.

In our conceptions of wine, we are apt to be led astray in judging by the character of the native wines of this district those of California. The variety of grapes principally grown there is a foreign one. California wines form a distinct class, and will find a distinct class of consumers, without in the least competing with the native wines produced in this region. Spear's of the Jersey Port wine had also samples. Geo. Husman had a splendid sample of Catawba—the premium wine. The American Wine Company made a good display. Among the awards we notice—

Best still Catawba, first premium and diploma to Geo. Husman.

Best Virginia Seedling, first premium and diploma to Geo. Husman.

Best wine from other grapes, first premium and diploma to Geo. Husman.

Among the fruits, the peaches by S. Wright, of Jefferson Co., Mo., were splendid. Grapes by E. R. Mason, were an interesting collection. The plate of Wild Crabs, by Jefferson Scott, will yet command more attention.

#### FLORAL HALL.

On approaching it, we noticed the want of that outbursting beauty that was formerly so conspicuous at the cupola. In the interior, the collections of flowers were good—but there was a sad feeling of emptiness. The individual collections of flowers and evergreens were fine; but too little attention was given to names.—The collection of Mr. Koenig were all named—that of Mr. Schray was very deficient. The

collection of Mr. H. Michel, of the Gracivis Garden, was, in every respect, a gem. The Ferns, by Mr. J. Koenig and Mr. L. Rindfleisch were most pleasing. Evergreens were represented by a well-grown assortment from Colman & Sanders' St. Louis Nursery. Fruit trees were well illustrated outside by Colman & Sanders, St. Louis, Mo., and Bayles Bros., Carondelet, Mo. H. Shaw, of the Missouri Botanical Gardens, put many of his fine and rare plants on exhibition.

Two splendid polished Scotch granite columns called attention to the

#### GEOLOGICAL HALL.

This was a very small, but neat building, but one of great importance. We look to our agriculture, mines, manufactures and commerce to make Missouri second to none. Outside was an immense piece of lead, found in the shaft of the Highland mines, Franklin county, Mo., weighing over 1,200 pounds.

In the centre of the hall was a fine exhibition by the Missouri Concrete Stone Company.

The collections of Drs. Shumard and Weiss were large and fine. The Consolidated Mining Company had a large collection. St. James' Meramec iron works, Bische's mines, Valle's mines, Harrison's mines, Mine la Motte, St. Genevieve marble and white sand, and glass from St. Genevieve sand, were all well represented.

#### FINE ART HALL.

This department had many pictures of great beauty, and some of very questionable merit—but it was entirely too crowded, many being so low as not to be able to be seen. The stuffed birds and entomological cases were subjects of great beauty. The insects were rather an illustration of picture making than the science, and Mr. Bates deserves all praise and encouragement as the pioneer of these most interesting pursuits. The musical instruments made a good display, and were generally well attended, with any number of performers, each with his own tune.

We have thus given a brief glance at the most noticeable points of the Fair, and regret that we have had to omit much that was of interest, owing to want of space. A.E.

### FENCING IN STOCK.

ED. RURAL WORLD: At the last meeting of the Meramec Horticultural Society, the Law and propriety of fencing in stock was discussed, and the Society passed a Resolution in favor of said Law with but one dissenting vote.

Since then several facts have occurred to my mind which, if mentioned then, and otherwise thought of, would do away with all opposition to the Law coming into force—at least in this county.

My neighbor, Mr. Adamson, has about eight acres in a clover pasture, into which he had or put four cows, six calves, three horses and about forty hogs, and they were not able to eat all the clover, which was, about the middle of August, one foot high. About this period the unprecedented drouth, hot sun, and, most of all, the tramping of so much stock, dried and burnt up the pasture pretty badly.

Now, if Mr. Adamson, or any other man, that wants to keep about that much or more stock, would fence in two 8 or 10 acre lots and sow them down with a mixture of grasses, and then, when one pasture fails, turn them into the other, I doubt not that he would have better and fatter stock than he can have by turning them out into the woods. Besides, you know where your stock is, and can find it when you want it, and will not have to go and hunt an hour or more to get the cows up to be milked, or else let them go dry altogether; or tear your clothes and sour your temper in running after the hogs and the horses in the woods, or in somebody's field.

The stock will be under the eye all the time; and if any of it needs care or attention, we can give it. This alone will raise the value of our stock twenty per cent. It will also do away with the annoyance and bitter feelings caused by neighbor's stock getting in another's field. It will enrich our land by leaving all the droppings on it—and this will more than keep said lots fenced every year. We will be able to cultivate the fence rows, which is quite a considerable item, and not have a nursery of weeds around us. This Law will, on an average, save on every farm at least three-fourths of the fencing and consequent necessary repairs. This item would make many a one quite independent, if not rich. I find that rail fencing costs, without timber, 3 cents per foot, and 3 cents more for the timber—in all 6 cents.—Sometimes, also, the railroad cars are thrown off the track by stock, causing serious loss of life and property. G. PAULS.

#### The Cornell University.

The last report of Ezra Cornell to the Trustees of the Cornell University, shows that he has located about 500,000 acres of land with the New-York College land scrip, under an agreement with the State for the purchase of the scrip, and the location and sale of the lands for the benefit of the Cornell University. Every quarter section of this land has been carefully examined by competent judges employed by Mr. Cornell for this service before the entry was made, thus securing the location of such lands only as possess a positive value. Of the lands already located, 400,000 acres are white pine timber lands, lying in the valley of the Chipewewa River and its tributaries in the State of Wisconsin, one of the best rivers for lumbering operations in the West.

The Trustees of the Cornell University, at their last meeting, adopted a programme which will soon be placed before the people, for opening the institution to students on the third week in September, 1868. It will commence its instructions with a faculty who are to be paid \$40,000 per annum, and with accommodations for 1,000 students. The present resources of the Trustees for carrying out this programme are as follows; \$35,000 per annum, from the income of the donation from Mr. Cornell, upon which the institution was originally founded, and the income from the college land scrip fund, which amounts already to about \$12,000 per annum; to which may be added the products of the farm—say, net \$3,000—making an aggregate of \$50,000 per annum.

They will have for use at the commencement, the farm, buildings, and apparatus, which will have cost about \$250,000.

It is apparent, therefore, that the further progress of building and improving the grounds of the University must be suspended until the

funds of the University are strengthened by proceeds from the sales of the lands.—N. Y. Tribune.

#### Jefferson County, Mo.

Bounded on the North by the wealthy county of St. Louis, on the East by a river frontage of sixty miles on the Mississippi, and by the great mining region on the South, the county of Jefferson is well situated for the development of her interests. Close markets on every side; possessing the mildest climate; marked in each direction by living streams or dotted by unfailing springs; having that variety of timbered hills and fertile lowlands so attractive to every lover of nature, we feel certain that it must soon contain six times its present population.

Many of our old farmers had for years felt discouraged by the light crops of grain produced here, through their imperfect methods of cultivating the soil; and even now, with the light of greater experience, it is not claimed that all portions of Jefferson county are equal to the prairies of Illinois in raising wheat, corn or oats. In raising the different grasses, however, this county is nowhere excelled.—Clover is most peculiarly adapted to our soil. It restores worn-out fields; it enriches any soil, and if not cropped off too close in the fall, does not require re-sowing for many years. Timothy sown on good soil never gives out. The average annual yield of these grasses is from two to three tons per acre; and this fact, taken in connection with our mild winters, demonstrates the adaptability of this county to successful and profitable stock-raising. Many specimens of improved stock have been introduced, and many more are needed.

We claim, however, that the chief and most profitable production of Jefferson county for years to come, will be its fruit crops. For four years we have now been giving practical demonstration of the superior adaptability of this county to horticulture by presenting to the Great Fair fruit which cannot be equalled. Not now aiming at a very large production of fine fruit, but preferring the growth of the very best qualities which skill can bring forth, our grapes, peaches and apples have given rich proof that we do not claim too much when we say that Jefferson county is the greatest fruit growing section of the Mississippi Valley. Apples have been grown in large numbers measuring sixteen inches round; peaches, of unrivaled beauty and flavor, have reached twelve in circumference; and our grapes are in quantity and quality both reliable and valuable. Extraordinary size has been reached in pears, and in small fruits—our strawberries being especially profitable. For two years in succession both our peaches and grapes have taken premiums at the St. Louis Fair.

Our manufacturing interests have been neglected, and now furnish a valuable field for skill and capital. We have timber in abundance for all kinds of wood-work; fuel very cheap; and iron to be obtained direct from the mines at less than city prices, and in abundance.

The county is doing something for itself in the way of public improvement. It has undertaken to build forty miles of gravel road, so as to place the northern and western portions of the county in direct communication with St. Louis. About a dozen new school houses are being built or are just completed. Our county buildings are new and of the most substantial character. Our direct railroad communication with St. Louis is a great facility. Our towns are growing rapidly; putting up good houses, and increasing in business.

It is impossible to give quotations of the value of real estate, as qualities of land and facilities of market differ so widely. A welcome is, however, cordially extended to all to come and see for themselves.—Jefferson Co. Leader.

#### Cutting Up, Curing and Packing Meat.

This is the season in which to kill or get in to store for use the meat for the winter. This question of meat is an important one in the family, and anything that can be done to cheapen the article or simplify the processes of its production or preservation, is of great value. The great deficiency in the corn crop will cause meat of all kinds to be of poor quality and at a low price—and next winter the price will rule high.

It is the opinion of many of the best house-keepers that all the parts of the hog, excepting the hams, are much better and more economically put up in brine than by smoking. This is especially the case when the hog is rather small or in poor condition; and we have found that meat in brine can be kept over to the second year sweeter and in much nicer condition than by smoking.

In order to call attention to this subject, and impress upon the memory of both the purchaser of meat and the farmer who prepares it for sale, we give a digest of the city ordinances on the subject:—

Revised City Ordinances, page 465—Every barrel shall contain 200 lbs. of beef or pork.—A quarter-bound barrel shall be hooped with at least twelve substantial hoops, and a full-bound barrel with at least eighteen substantial hoops.

#### PORK.

Pork shall be denominated—"clear mess," "mess," "prime," "chine," and "cargo."

"Clear mess" shall consist of none but the sides of good corn-fattened hogs, of not less weight than 250 lbs. nett, with the ribs and back-bone taken out.

"Mess" the same, but the weight of the hog to be 200 lbs.

"Prime," not less than 150 lbs. nett; not to be in a barrel more than three shoulders, the legs being cut off above the knee joints, and not more than three necks, and shall contain not more than three half heads, and shall have the "snouts" cut off at the opening of the jaws, and the ears cut off, and the "brains" and bloody gristle taken out, and the rest of the barrel to be made up of the "side" pieces of good corn-fattened hogs.

"Chine" shall consist of none but the tail pieces of corn-fattened hogs.

"Cargo" shall not have more than 30 lbs. of heads and four shoulders, and shall otherwise be merchantable pork.

45 lbs. of salt to each barrel. 200 lbs. of pork shall be in each barrel.

#### BEEF.

"Mess" shall consist of two pieces "rump," two choice pieces of "round," a piece of "loin," the rest "briskets," "plates," "navel pieces," the front cut of shoulder with the belly part cut off.

"Prime"—two "flanks," two "shoulder clods," two "shanks" cut off above the knee-joint, half of "neck," with point of neck cut off. Upper layer good "side," remainder of "shoulder," "loin" and "rump."

"Cargo," not more than half of a "neck," nor more than three "flanks," with a propor-

tion of "shanks," with the "hocks" cut off as in "prime."

Not less than 60 lbs. of salt with sufficient saltpetre; the pickle to be as strong as salt can make it. Barrel to contain 200 lbs.

[Written for Colman's Rural World.]

### THE APIARY.

My attention was attracted some time ago by some communications in the *Rural World* written by your correspondent, W. C. Condit, with reference to the tendency of bees to overswarm, and thereby render themselves so feeble as to become an easy prey to the bee-moth.

The experience of many bee-keepers is something of this sort:—Their bees do very well they think; the hives swarm two or three times each, and their number is greatly increased. Toward fall some of the old stocks seem to be feeble, but few bees fly out and in, and they are evidently dwindling away. When attention is directed to the matter, and the hives are examined, the comb is found to be a mass of worms and their nests. The same is very likely true of some of the late swarms. Or, if by good luck, the bees escape the ravages of the moth, they are so feeble that they fail to lay up sufficient stores for winter, and starve to death; or if they get honey enough, they are too few to resist the effects of the cold, and during some cold spell they freeze. At any rate the almost unvarying experience of nine-tenths of those who keep bees is, that they will increase to a considerable number, and then they will lose almost or quite all of them, and they have to begin over again.

When a favorable season comes, their bees increase; but when a hard one for bees makes its appearance, their number of hives grows small—not gradually, but rapidly.

Several causes, no doubt, conspire to produce this result; but the chief one unquestionably is that the old stock casts too many swarms.—Your correspondent dwelt upon this at some length last summer, and in my opinion stated the case none too strongly. He pointed out an effectual remedy—but one too complicated and tedious for any but those who are determined that their bees shall prosper.

During the past season I have been practicing upon a suggestion made by a writer in the *American Bee Journal*. The method he proposes is exceedingly simple, easily and quickly performed, and according to my experience thus far entirely effectual.

When the first swarm comes off, it is hived as usual, and the old hive, which the young colony came out of, is removed to a distance of at least twenty or thirty feet. The young swarm is then placed on the stand from which the old one was removed, and the work is done. The old bees, which have been accustomed to return to the old hive from the fields, will all gather in the new colony, and that will become so populous that it can hardly fail to gather honey enough for its support, and will be certain to protect itself from the moth.

The old swarm will not be in a condition to send forth a colony when the young queens hatch, and hence there will be no second and

third swarms. The combs are always crowded with larvæ, or unhatched bees, before the first swarm takes its departure, and therefore there will be no deficiency of bees in the old hive. With the comb already made, honey enough will be gathered to winter it, and bees enough will be reared to protect it. This makes provision for doubling the number of bees each year, and no more. Some bee-owners will be impatient, and will wish to increase their stock faster—but to double, is all a prudent man can do, unless he resort to artificial swarming. It may seem for a year or two as though but little progress is made—but in a series of years it will be found that bees increase more rapidly by this method of management than when they are allowed to swarm as much as they please. The surplus honey yielded by an apiary will also be far greater.

Lebanon, Ill.

F. O. BLAIR.

### Treatment of Soil for Wheat.

The old farmers used to say, of clay soil in new land, "this will give good wheat," even if it was doubtful about oats and other grains; and it was in the time when wheat was largely and principally grown. This was in the Eastern States where the quality of the soil is variable, where clay runs in veins, or is mixed with the soil, often underlying it. When there was a large predominance of clay, wheat was successfully prophesied.

Most soils contain clay. It is one of the ingredients of the drift, and existed long before that. It exists throughout the habitable globe. It is one of the necessary elements of the soil. In some soils, especially the alluvial deposits, where sand is apt to prevail largely, it seems to be lacking. But it exists nevertheless. It is the great food which nature has provided for plant life. It not only has a healthful influence, developing purity, so to speak; but, properly treated, it ameliorates the soil, and adds to growth, particularly that of seed. Straw is also greatly influenced by it.

Wheat is grown bright and perfect by it—by it and lime still more successfully. Hence, lime soils are noted for wheat as well as clay soils are. Wheat, it has been proved, can do without sand—that is, sillex; but it has not been proved that it can do without clay or aluminum. The soil of the West is largely composed of clay; hence the capacity for wheat. The best wheat is grown, not on the richest, but on the best balanced clay soils. A clay soil is apt to be compact—and that is a quality required for wheat. The root wants to be packed well by the soil—not hard or lumpy.

It is sometimes said that salt (*chloride of sodium*) will benefit wheat, and that it is necessary to it. It may benefit it, especially the straw; but experiments have proved that it is not necessary to the growth of wheat: it can be grown without it at all. But it cannot be grown without clay and lime. The difficulty with our clay soils for wheat is, that we work them too wet, a point which we have from time to time tried to enforce upon the attention of our readers. Worked wet, clay becomes inert. It packs and bakes; loses its effect. This is the case to a

greater or less extent with our soils generally. The soil which produced good wheat when new, was made to suffer in a few years—not cease to yield, or to become largely diminished, but the crop was not good, not so bright and fresh, because it had already felt the evil influence of wet treatment of the land; the clay had been injured. Here then we find one of the causes of the deterioration of our wheat crop. Where there is perfect drainage, there is less danger from this source; otherwise there is no preventive; there is an almost certainty of harm to the land.

We are then to make our clay soils our wheat land, especially if lime also prevails—though some dispute this; and we are to work the soil when dry enough, which is when it will not pack in the least, when it is in that medium state between the wet and dry, which avoids the hurt of the extremes, and hits the point between where there is sufficient moisture, not wet, to mellow if possible, or at least to throw up to the action of the elements, the soil as it existed before being brought up. When thrown up, and given to the rain and wind and frost, it will open and dry. Then the harrow and plow will further comminute it, and prepare it for use. Instead of being hurt by the process, it is benefited. If treated in this way, wheat may be grown for many years in succession, bright and plump, and still continued by merely adjusting the clevis-pin, bringing up the deeper soil, treating it in the same manner as the other was treated. Thus a great depth can be worked, benefiting the land in various ways—for a man has only as much land as the depth of his soil gives him—and out of the depth comes his wealth. Carefully treated clay soil, then, for wheat. And to insure a good crop, and avoid peradventure as much as may be, in the fall is the time to begin the preparation of the soil. (We have reference now to clay land.) For it wants the winter to act upon your soil. The heat and rains and winds of summer alone will not do it fully. The frost is the greatest of all our agents to disintegrate the soil. It requires it for the greatest success in our wheat. Plowed now; cultivated and plowed during the summer (and it cannot be done too much); there will be sufficient yield to pay in surplus wheat and in the improved condition of the soil, all extra labor and time. After that there will be less labor, and still good crops.

We are now addressing the intelligent farmer who has no more land than he can properly till, and who is willing to do what he does as he should do it. The majority will not heed our remarks. Eventually all will come to it.

COMMISSIONER OF AGRICULTURE.—Hon. John P. Reynolds, Secretary of the State Board of Agriculture of Illinois, has been named for the above office.

Mr. Reynolds has made an able and efficient officer in his present position, and we have no doubt would fill the responsible office of Commissioner to the satisfaction of the agriculturists of the country.

Read the splendid List of Premiums for Clubs on page 366. Ladies' can get a Sewing Machine or Knitting Machine free.

[Written for Colman's Rural World.]

### The Department of Agriculture.

ED. RURAL WORLD: I am delighted with the idea that the Department is all straight and in good working order at last.

Another of your Washington correspondents, "Progress," in your last issue, comes down on your other friend there, and introduces the subject by asking: "When will newspapers give us something sensible and practical relative to the work of the Department of Agriculture?"

I think newspapers can easily answer—just when they get it. It is very possible that "Progress" is not one "of the ignorant or irresponsible scribblers on agricultural subjects." We, farmers, read a page or two by the fireside at night, to con over while at work during the day. I found that the article of "Progress," while it indulges in hard words, gives us no intimation of any progress or improvement present or prospective.

I know that worthless seeds were sent out, and some of the seeds of our common weeds were sent out as coming from Berlin, while patches of the same of acres in extent are growing all over this State. "Accidents" in making selection will happen as in everything else and old seed may be palmed on the most careful buyers. The "dry statistics and meteorological reports" are of much value, and must form a part of the work of the Department. The early correspondents were con amore operators—but a few years since circulars were sent out stating that in many counties there were too many of them; and from this I presume the appointment was left in the hands of the M. C.'s, which left some of the Secretaries of the best Societies out in the cold.

Now, Mr. Editor, please ask "Progress" to tell us something "of the actual work of the Department at the present time," and also some of the "projected work for it, that shall indicate in some quarter superior knowledge, more progressive ideas, and in fact more 'brains' than are at present involved in the practical operations of the Department."

I do not like to push the matter too hard—but we farmers take a pride in the institution, and would like to see it excel, as much as we like to see our county society and fair to be the best, and our horse, ox, hog or apple to get the premium. We support the Department, and cheerfully do so. It seems that "Progress" knows more than he says—and we want you to ask him earnestly and politely to say it out. Let us see what should be done—what can be done—and in the getting the where-with-all to do it, you shall have all the influence of a

FARMER.

### BRAZIL.

Mr. J. A. Merchant has shown us a letter from our very estimable former fellow townsman, Dr. Blue, now in Brazil. We are pleased to learn of the Doctor's good health and prosperity and that he is now tendered the Vice Consulate—for the U. S.—of the port of Paraguay. In regard to emigration, the Doctor writes as follows:

Many persons, and from my own county, continue to write me about coming to Brazil. I cannot, as I have frequently said, answer private letters; but I may satisfy all their inquiries in time in the "Republican." In the meantime, they must not come here on my recommendation. The difficulties of the language and a hundred other considerations discourage and make many home-sick. There are a great many delightful things. But interested persons often hold out false inducements. Besides, this is not the country in which to make money by farming, or anything else, except with means and great perseverance. I am delighted, but I am fortunate. Others have come, and gone away dissatisfied. Joint stock companies for raising cattle, mules, hogs, &c., and various other projects might do well; but I would advise no man to bring women and children here, without previous exploration. The time will probably come for immigrants. But I advise them to wait awhile, with the women and children.—[Weekly Brunswick.

### SEE TO THE HORSES.

In building barns for horses, we are to be governed in this as in all other things, by principle: we are to build what we want: different individuals want different things according to their wants and their capacity to build.

But what is wanted in a horse-barn? What does the reader find he needs? Perhaps he has not thought much about the subject, and does not know what he wants—or rather what the horse wants. Well—the experience of the world has demonstrated this much: That the horse wants a warm stable in winter and a cool one in summer. It wants this for its comfort; and having the comfort, it gets so much good in lieu of oats and hay—to say nothing of the enjoyment of the animal, which a humane man always considers.

A warm stable in winter and a cool one in summer, is supplied by stone walls or brick better than by anything else. (Concrete comes under the same head.) But if this cannot be done, other means must be devised by the owner. He must know enough to devise these means—or he better dispense with the horse. Snug, warm quarters can be secured by any one at a small expense, and to suit the circumstances of the owner.

But what we wish to insist on, is—keep the horse from suffering from the cold. Shivering in the stall, even with the blanket on, is a common affair. The hair will stick out, and the horse will lose flesh, unless fed high. Here is suffering and loss; and because it is common it is permitted. Who will break in upon this habit and add comfort and prosperity to his animals? Animals of all kinds, but especially the horse—intelligent as he is—know when they are well or ill-treated. The true man is ashamed in the horse's presence to mistreat him.

We have written this article more to urge to good treatment than merely to devise a stall. There are many ways to build a stall or a barn. Each man must see what is best for him. First of all, let him have the good of the horse at

heart. This will lead to good results, and this alone.

Warm quarters, regular feeding, good fresh water, grooming and keeping clean, both horse and stable—these are among the common requirements. Then your horse will thrive; it will be kept cheap; it will be kept clean and fit to be shown.

### HOW TO RAISE CLUBS.

A club agent from Putnam County, Mo., says:

MR. N. J. COLMAN—Dear Sir: I have been taking your paper for some length of time, and think it worthy of every farmer's notice. I have been making some effort towards getting up a club, for which I forward names and money, and would like to know whether it makes any difference as to sending the names all together in getting up a club of sixty? If not, I will try and get more, and send as fast as I obtain them. Also whether they must be all at the same post-office? Enclosed find 9 names and \$18. B.

REPLY—Those of our friends who are getting up clubs, or any person desiring to do so, may be guided by the following rules:

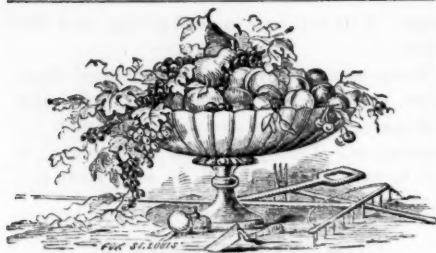
1. Subscribers may be obtained and their paper sent to any post-office they wish. It makes no difference where the office is.
2. Send us the names and money whenever you get them—one or more.
3. Write the name, post-office, county and State, in plain characters.
4. Large sums of money may be sent by express, draft or post-office order. When money is sent by mail, it should be inclosed in a strong envelope, and, which if held to the light, cannot show the contents. Direct the envelope plainly, to Norman J. Colman, Rural World Office, St. Louis.
5. As soon as we receive the subscriptions from club raisers, we shall credit them on our books, so as to keep a correct account of the number they send, and send them the premiums they are entitled to at the proper time next spring.

All can go to work and canvass their district thoroughly and send us subscribers from any post-office and whenever they get them.

### THE WEEKLY RURAL WORLD.

ED. RURAL WORLD: We are much pleased to know that we are to have the Rural Weekly after Jan. 1, 1868. Though 50 cents is added to subscription price for clubs, I call it reducing—since the welcome visitor comes more than 100 per cent. oftener. Twenty-four numbers are cheap at \$1.50—but next year we get twenty-eight additional numbers for fifty-cents. Now here goes for a club. I will send you names and \$2 each, as I obtain them. To begin, I herewith hand you five names and ten dollars. Will report next week again. D. S. H. Greene Co., Mo.

Flax-seed occasionally given to horses or cattle will make them shed their old hair, and whether young or old, soon get sleek and fat. It is the only thing which will fatten some old horses.



## HORTICULTURAL.

[The following article was written for the "Rural World," but at the request of some of Mr. Fendler's friends, was read before the meeting of the Am. Pomological Society at its last session.]

### ROT AND MILDEW IN GRAPES.

BY A. FENDLER, ALLENTON, MO.

A microscope of good magnifying power reveals to us the fact, that every part of the organized fabric or tissue of trees and plants consists of a multitude of separate cavities. Any slice of the root or other part of the plant thus magnified presents somewhat the shape of a honeycomb, and is in fact an aggregate of more or less elongated little bladders or sacs called *cells*.

"The whole potentiality of the plant exists in the individual cells of which it is made up. In them its products are elaborated, and all the vital operations carried on."

The young and most vitally active cells are found between the wood and the bark and in all parts of recent growth, such as buds, young shoots and rootlets. In these active cells the transformation of the crude sap into new vegetable tissue is performed.

Water is the vehicle by which the great bulk of the plant's food is conveyed, first through the root and subsequently through the active cells of the whole plant. This conveyance is either retarded or accelerated, according to the less or more vigorous perspiration of vapor through the surface pores, and exhalation from the breathing pores of the leaves. In the interesting experiments of Dr. Hales, a vine with a surface of foliage, equal to twelve square feet, exhaled or perspired at the rate of five or six ounces of water a day. This, of course, is during the period of active vegetation and in dry weather.

The breathing pores are situated principally on the lower side of the leaves, and so arranged as to afford free communication between the external air and the whole interior space of the leaf. They are a kind of safeguard against excessive evaporation in dry weather, they open only when they are moistened either on the inside or outside, and contract when dry on both sides, so that if the plant contains an abundance of moisture, these breathing pores remain open and allow it to escape; but when the plant, in dry weather, suffers for want of moisture the breathing-pores close up. Yet they will also open if moistened from the outside alone, no matter how dry the plant may be inside, and thus the super-abundant humidity of the atmosphere may find its way far into the tissue of the plant by what meteorologists call the "force of vapor."

We all know the powerful pressure of heated steam as daily exhibited in the piston-rod of

steam-engines. This is done by the repelling force of the heated particles of aqueous vapor. The more heated and crowded they are, the greater their repelling force will be. But even vapor of low temperature exerts a certain amount of pressure that can be made manifest and measured. It makes no difference whether the vapor is heated artificially or by the sun, it always presses in proportion to its density and temperature, even when free and unconfined as in the open atmosphere. It presses not only through the breathing pores of the leaves but also through the common pores of the bark of tender shoots and the pores of the skin of young fruit, and enters the interior of the plant, provided the plant is comparatively void of moisture, and the atmosphere saturated with it and of a high temperature at the same time.

In our climate of the Mississippi valley and further east, this state of the atmosphere may often be noticed during the months of June and July, aqueous vapor being supplied by the moisture bearing S. E. and S. S. E. winds. The lower strata of the atmosphere are then charged with a super-abundance of humidity in the state of invisible vapor.

If at this period of hot, sultry weather showers of rain are scant and far between, not sufficient to keep the soil in its normal state of moisture, the roots of a plant may be languishing for want of water, at the same time that its over-ground part is immersed in a bath of warm vapor. This immersion, though stopping the evaporation from the leaves, does not matter so much as long as the roots have a sufficiency of moisture. For this moisture imbibed by the roots and carried up to the surface of the leaves will in the form of vapor or steam effectually hinder the outside steam from entering the tissue of the plant. But when there is no moisture in the ground, the outside steam encounters nothing to oppose its own force and will have free access through the pores of the leaves of fruit and young shoots.

It may easily be imagined that this reversed course of nature is of no advantage to vegetation: on the contrary it cannot be but highly injurious. How would men and animals prosper if, instead of receiving their daily liquid and solid food through the mouth and stomach, they were treated unremittingly for days and nights to a bath of warm vapor, though that vapor contained a liberal admixture of some nourishing volatile ingredients. Far better for the system, both animal and vegetable, to receive its sustenance in the ordinary way, even in insufficient starving quantities, than to have it forced through organs unfit for this office. For a vegetable needs, besides the carbonic acid its leaves take from the atmosphere, a vast quantity of dissolved mineral substances, which it necessarily must take up from the soil and can do by no other organ but the root.

Hence, being exposed to the unnatural condition mentioned above, the active cells in the young fruit and leaves will do their work but very incompletely. In consequence of this defective action, the healthy transformation of their sap will run into putrid fermentation, and then the ever-present spores of the fungus, soon

find out their natural element in which they can thrive and luxuriate. Then we are told the fungus, in the shape of mildew and rot, has attacked and diseased our healthy vines and berries. The fungus, no doubt, when once established, may accelerate the disease, but cannot be the cause of it as long as the sap has not been vitiated by the disturbed functions of the plant.

Now it is the task of the horticulturist and fruit grower to prevent this forcing in of steam from the outside. And it can be done, as I have reason to believe, by keeping the inside of the plant, that is its interior cells and vessels, filled with humidity, so as to counteract by an equally strong opposite pressure from within, the deleterious pressure from without. And this we can do by planting the vine in a locality where its roots may find a moderate, but constant, supply of aqueous vapor, emitted from water stored up in some way or other between cracks, crevices, loose pebbly soil, or fed by the underground exhalations from wells, cisterns, drains and water-courses.

Some authors contend that the cause of the grape rot is to be found in our cold, dry night air, and lay great stress on the intense radiation of caloric through this dry air. What few facts I could gather this summer about the rot of the Catawba in St. Louis county, point to the period from the 2nd to the 7th of July, as the time at which the rot made its first appearance. According to my psychrometrical observations the above period was one of extreme atmospheric humidity, especially during night,\* the temperature high, and the atmosphere in such a condition that very little, if any, radiation could go on. I know, moreover, of an instance where of two Catawba grape vines, planted a short distance apart on the same premises, one rots its grapes very badly every year, while the other, with fine crops for thirteen years in succession, has never exhibited the least sign of rot. In 1864 it had no crop, because the buds were killed by 22 degrees below zero. Both these vines are influenced by the same atmospheric conditions, and exposed to the same radiation of caloric. Hence radiation cannot be the cause of rot. There is, however, a cistern near the healthy one, from which its rootlets can draw an even, steady and never-failing supply of humidity, most likely in the condition of vapor.

I could cite other instances where the moisture, between soil and atmosphere being properly balanced, keeps not only the grape free from rot and mildew, but also the pear tree free from blight, and to some extent the peach tree free from having its buds killed by late frosts in spring.

To the professional gardener and florist it is a well-known fact observable every time he is repotting plants, that the outside of the ball of earth where it had been in contact with the inside of the pot is one mass of fine fibrous roots, while the more interior portion of the ball contains scarcely any at all. The reason for this is that the burnt clay, of which the pot consists, sucks up and holds with great tenacity a considerable quantity of water within its pores, from which the rootlets, without being immersed in the liquid, can draw whenever they need

it. Broken pieces of rock, especially the more porous kind, also crevices in rock, act in a similar manner to pottery, and if gradually supplied in some way or other with the necessary amount of watery vapor may give the desired result.

In advancing these views I cannot help expressing a wish to see them tested thoroughly. I will do my part in taking, as heretofore, careful observations with regard to the state of the weather and especially its humidity day and night, if owners of vineyards of this and our neighboring states will do their part in closely observing the time of appearance of the first signs of rot, its progress and course, also in noticing vines of one and the same variety that may happen to be exempt from rot while all the rest are affected by it, the situation of these anomalous cases, whether near a drain, cistern, well, or on loose, pebbly, porous banks of running streams, or beneath the eaves of buildings, where the rain drips from the roof and is stored up within the crevices of stone foundation.

By comparing notes we may then come in possession of many valuable facts and much useful information, and do our share in helping to settle a question that has so long exercised the ingenuity of fruit-growers and philosophers.

[\*On the 3rd. of July the pressure of vapor was equal to one inch of the barometer—while in January it is frequently only one-hundredth of an inch.]

#### A STATE ENTOMOLOGIST.

We extract the following from a private letter relating to this subject. We have frequently heard the qualifications of Mr. Riley, as an entomologist, highly spoken of by those who are intimate with him. We have no doubt the State would be a great gainer by having such an officer. The insect foes are legion, and their industry and destroying powers marvellous.—The farmers of Missouri lose annually hundreds of thousands of dollars by their depredations.

An officer of the proper qualifications, who would make it his study to learn their habits, and how they may most easily be destroyed, and their depredations prevented, would not only be a great public benefactor, but would be of inestimable advantage to the citizens of Missouri in a pecuniary point of view. Some insects prey upon other insects, and it would be the duty of such an officer to inform our farmers, which insects are friends, so they should not be destroyed—and which are foes, so that they might be annihilated.

The time is coming when such an officer will be secured, and the sooner he is appointed, the better for all concerned. But we here give the letter:

N. J. COLMAN, Esq: Chas. V. Riley, a young and enthusiastic entomologist, is a candidate before your legislature for the office of State Entomologist of Missouri. I have the pleasure of his acquaintance, and know something of his studies and his skill. An Englishman by birth, he was one of a party of perhaps twelve students, who, with their professor, traveled in Europe to study the French and German languages. If his mind were not so occupied by

his studies as a naturalist, his linguistic talents would soon secure him a professorship in almost any institution of learning. Should the State of Missouri employ an entomologist, no better choice could be made than that of Mr. Riley. He is an honorary member of all the leading societies of naturalists, and has contributed considerable to the science by his researches, experiments and studies. The result of his labors I will furnish in a future number of the *Rural*.

#### Vineyards in Jefferson Co. Mo.

Major D. W. Bryant and W. S. Jewett, of the Committee on Orchards and Vinyards for Premium offered by the Jefferson Co. Agricultural Society, make the following report—

"They visited Maj. Emory S. Foster's vineyard, and found that he had commenced to prepare for the same in September, 1866, taking it in the woods covered with a heavy growth of timber, principally black-oak and hickory with an undergrowth of hazel, grubbing up everything—even the largest trees—and by numerous plowings with a heavy breaking plow, followed by the (lifter) subsoil plow, thereby loosening it to the depth of 18 or 20 inches. The ground was thoroughly harrowed, leaving it in the most mellow condition.

Concord vines were planted in the following spring, and through the spring were well worked, principally with cultivator, staking and tying up as soon as they had made sufficient growth; and the result of the above labor is one of the best—if not the very best young vineyard in the State. The growth of vine is most remarkable; large, thrifty, dark green foliage, free from disease, seemingly all of the same size, and only seven or eight dying out of 9,000 vines.

The vineyard is situated on the Mississippi Bluffs, about 1 1-2 miles north of Pevely Station, I. M. R. R., and where situation, soil, climate, and everything that seems to be necessary for the growth and perfection of the grape, is found combined. We also found the Major putting up a fine mansion on one of the most picturesque and beautiful building-sites (of which there are many) on our great river. It is of stone, and is built in the most substantial manner, he sparing neither time nor expense in its construction."

The Committee next visited the vineyards of Dr. W. S. Dyer, of Vineland (Tunnel Station I. M. R. R.), and thus report: We examined his orchards and vineyards, and found them to surpass all expectations, his bearing vines, having borne a heavy crop of grapes (making some 2,300 gallons of wine), and yet had made an enormous growth of wood, scarce a seared or fallen leaf, with a dark, rich foliage, no signs of disease, not even a thrip to be seen. The vineyard contains the following varieties: Concord—4 years old, 4,000 vines; 1 year old, 6,000 vines; Clinton, 2,000; Ives, 1,000; Delaware, 2,000; Iona, 500; Taylor, 4 years old, 50; and 26 foreign varieties.

Vineland is situated in a part of the county that appears well adapted to the successful cultivation of the vine, the soil being loose, open and porous, not inclining to bake like most clay soils, and not requiring that thorough prepara-

tion (the terror to new beginners) that is necessary in many places. The growth of wood on young vines is very good, the great drouth of the present season affecting them but little. In the wine cellar we found the new wines all at work, though in a grumbling mood. Some kept quite a muttering; others scarce an audible whisper, as if in the last struggle. All were gagged with a sack of sand as if to keep them quiet. Taking a hasty glance at progressing improvements, we hastened to the station, thinking on the way how soon we might have the pleasure of being committee-men again, that we might make another and more extensive visit to the Doctor and his neighbors.

We award Doctor W. S. Dyer the premium offered by the Society. Mr. A. Bainbridge, of De Soto, premium on best orchard."

Written for Colman's Rural World.

#### Cuttings and their Management.

We are led to make a few remarks on this subject, by the continued advice we see in agricultural and horticultural journals, who urge the planter to set them out where they ought to grow—in the fall—and urge as an argument, that one season's growth is gained thereby.

We have practiced spring and fall setting of cuttings for ten years in the West—and the past two have only set in the spring, and with much better success than with any fall setting.

We take good, thrifty cuttings, about ten inches long, of grape, gooseberry, currant, quince, roses, wigelias, lilacs, and many other shrubs and trees. Cut both ends of the cuttings off square and smooth. Take boxes twelve to fourteen inches deep, large enough to hold one to two thousand cuttings. Place two inches of damp sand in the bottom of the box; set the cuttings evenly all over, butt end down, till the box is full; then sift sand on the top, until all the space between the cuttings is filled; then dampen all with water. Place over this box a quantity of moss, covering up the tops of cuttings. You may then place the bottom of another box upon the top of this last filled one, and fill in the same way; and put ten boxes, if necessary, one upon the other in the cellar—thus filled—and we find in spring almost every cutting finely rooted. A certain degree of warmth and perfect darkness produces the best results. In this way we have rooted a large number of roses the past season in the very best manner. Cuttings should be taken off *as the leaves are falling*—not after; only the currant, privet, and some plants growing very easily, may be taken off at any time.

We have, in this way, rooted very fine cuttings of the Osage Orange in one year—nearly as good as plants one year from seed.

The soil in which cuttings are to be set out in the spring, should be plowed up deeply, and left as rough as possible through the winter. When the earth is frozen hard, spread old, well-rotted manure over all; and in early spring, plow again and harrow down finely. This soil is then in condition to grow thrifty plants, if kept clear of weeds.

T.

Read the List of Premiums in this number.

**BEST CIDER APPLE.**

ED. RURAL WORLD: I desire to plant a large number of apple trees for making a good quality of cider. Would you advise me to plant any of the Crab varieties, or what variety would you recommend? H. L. F., *Jefferson Co., Mo.*

REPLY—We would answer the above inquiry by stating what we have done under similar circumstances. We have planted the Gilpin (or Little Romanite as it is commonly called), believing it to be the best variety for cider in cultivation. We think the quality of the cider is really superior to that of any of the Crabs.—Add to this, that it comes early into bearing and produces regular and abundant crops—that the fruit will keep as long as you want to keep it, so that you can work it into cider at your pleasure; or, if the fruit is high, sell it in spring, if you prefer—and you have a variety preferable to any of the Crabs.

If the cider is not made up till winter or spring, it becomes thick and syrupy, but the cider could be reduced without any detriment.

**Lime Around Apple Trees.**

A subscriber writes us that his apples have been badly affected by bitter rot for several years past—that the trees are about fifteen years planted, and the soil originally chiefly of vegetable mold—is quite badly worn, and wants to know what he shall do to get sound fruit, and remedy the bitter rot.

Without more specific description of the case, we do not know that we could prescribe a remedy. However, we believe the cause of the disease in the fruit arises from the want of the proper constituents in the soil for the tree to feed upon. We think that there is perhaps a lack of lime in the soil, and would prescribe a bushel to each tree, scattered over the ground, and covering the whole surface of the orchard, unless the soil is known to be strongly impregnated with lime.

Another prescription would be an application of barn-yard manure, giving the surface a good coat of it.

The effect of these applications will be to invigorate the health of the trees and fruit; to infuse new life and vitality into them—and we have no doubt all signs of disease will disappear.

Trees that have been feeding for fifteen years out of the same dish (soil), must have got most of the food they most like—and they need a new supply.

**NOTICES TO CORRESPONDENTS.**

J. F. J., Mexico, Mo.—The samples sent are the work of a leaf roller—the specific name cannot be determined from the samples. What you found, was the insect undergoing transformation. The spider preys on the worms, and is an aid. *Means of riddance*—careful watching the appearance of the worms, and destroying them by hand.

Some sprout Osage Orange seed by mixing them with damp earth or sand during the late winter and early spring; others scald a few days before sowing. We have tried both of the plans with success, and circumstances will determine which to adopt.

Written for Colman's Rural World.

**THE KITTATINNY.**

"Seeing is believing." What a man sees with his own eyes he is pretty apt to believe, and pin his faith too. The experience of practical men is of value, especially when their evidence is unbiassed and impartial—i. e. when one has none of the plants for sale, and no axes to grind.

Mr. Abraham Reese, formerly gardener for James H. Lucas, now a fruit-raiser for profit, and to make his living by, about ten miles from St. Louis, in a conversation, thus speaks of the Kittatiny Blackberry.

He has it in cultivation and has it bearing, and comparing it with the Lawton, says: it is "hardier," earlier, has larger berries, of a different shape, being larger and less round and more productive, than that famous variety. If these are not about all the main points of value, that a blackberry can possess, the writer would like to know what are. Mr. Reese further said that he has no plants to sell, but on the contrary wants to buy, and would sooner pay a dollar a plant now for them than to wait a year or two and get them for a quarter.

Such is his faith in the value of this variety, that he is anxious to get a stock of plants, so as to be forehanded in the market with the berries, and to get the advantages of the high prices the earliest berries of this variety will bring. "The proof of the pudding is in the eating." Mr. R. appears to have tried it and is satisfied with its merits.

**Succession of Peaches.**

A correspondent of the *Gardeners' Monthly* asks for a list of the best peaches ripening in succession, that would do for his latitude. Locality at Gettysburg, Pa. The editor replies:—"We hardly know,—so much depends on local causes—what will do best in the vicinity of Gettysburg, but name the following as what we should try there if we were to begin to plant. If any one can improve the list, we should be obliged. First to ripen early in August:

- 1.—Hale's Early.
- 2.—Troth's Early.
- 3.—Large Early York.
- 4.—Crawford's Early.
- 5.—Old Mixon Free.
- 6.—Crawford's Late—but we are not sure *Stump the World* would not do quite as well.
- 7.—Late Rareripe.
- 8.—Smock.
- 9.—Late Heath.

These will make a regular succession in the order named until October."

[Written for Colman's Rural World.]

**Origin of the Miami Raspberry.**

Having for some years observed that a Black Cap Raspberry, brought to our market by Mr. Wm. Combs, of Ills., was larger and finer every way than the Doolittle, and learning that it was superior in every respect to that kind, except in the single point of lateness—it being at least a week later than the Doolittle; and since my first becoming acquainted with it, it has been called the Miami—led me to believe that it was nothing more than the old Black Cap, so long grown about Cincinnati, but dubbed with a new name.

I wrote to Mr. Wm. E. Mears, of Clermont

county, Ohio, an old berry-raiser, and one thoroughly posted in the Raspberry question, in that heretofore great Raspberry region, about Cincinnati. He has kindly furnished us with the following origin and history of the Miami, which I think will do no harm to make public. Of course I am now satisfied that the Miami, is not the old and common variety so long cultivated, but an accidental seedling and improvement.

C. S.  
"Mr. Doolittle claimed to improve the American Black Cap—1st, by selecting the best plants and propagating from them; afterwards, by propagating from young plants only. Here is his improvement in a nut-shell. The true Miami is the "McCormick" Raspberry, a wild variety, grown by McCormick, in Clermont county, Ohio, for several years in cold, heavy land, and thought by him for years to be only later than the common, on account of his locality. About 1852, soon after I went into nursery trade, I discovered a difference between McCormick Berries and our old variety. (McCormick is my cousin)—and to prove the fact obtained a few plants from his patch, and planted in my warmer soil. The result proved them a distinct variety, at least a week later, but much superior in every other way, as you remark. Wm. Combs on the Illinois Bluffs opposite St. Louis, who grows the Miami, is a brother-in-law of McCormick, and I think first carried the Miami to that vicinity. (McCormick himself lived there two or three years, but came back on account of ill health.) But he did not know the difference I presume at the time of removal West.

There has been a great deal of confusion and mixture by persons obtaining plants indiscriminately from growers of the Raspberries in the Miami neighborhood, who supposed all Black Raspberries were the Miami.

Millions of plants of the common American Black Cap have been sold and planted as Doolittle's Improved. By the way a very harmless deception, in my opinion, although I never participated. McCormick's first plants were gathered in the fence corner and doubtless were from seed dropped by some bird.

The old kind and the Miami, or as I now call it, to avoid confusion, McCormick, I have grown beside each other under precisely similar culture. The berries are one-fourth grown on the Old American before the bloom is out on the McCormick; the growth is stronger, leaves more crumpled, and in fruitfulness more productive, and a much larger berry and less woody."

The Kansas State Pomological Society will hold its first annual meeting in the city of Lawrence, commencing on Tuesday, December 10th, 1867, at 1 o'clock, P. M., and continue two or more days. It is our intention to have a good and profitable time. Friends of the cause in other States are invited to attend and participate in the proceedings of the meeting.

S. T. KELSEY, Cor. Sec.,  
Ottawa, Kan.

NEW TREE PRUNER.—We were visited by Mr. James C. Warner, who has invented a new implement for the orchardist which promises to be of great value. It is simple in its construction, easy of application and of immense power. It meets a want in old, and especially neglected orchards that has long been felt, and we conceive the idea can be applied to several other useful purposes on the farm and particularly in timber lands.

Mr. W. is applying for a patent, and will soon introduce the implement to the public.

[Reported for Colman's Rural World.]

### Meramec Horticultural Society.

EUREKA, Nov. 7, 1867.

The regular meeting of the Society was held in the School House; President Seymour in the chair.

The following resolution was presented and discussed:

Resolved, That it is the opinion of this Society that the time has now come, that owners of stock should be compelled to fence their stock in; instead of the present mode of permitting stock to run at large and compelling crops to be fenced in.

President Seymour agreed with the resolution—it would cause fewer stock to be kept and that to be of a better class. At present, especially in the vicinity of towns and villages, those who owned the least land, or, in many cases no land at all, owned the most stock. Such stock were usually ill fed, and when the range became bare kept about the fences and became brachy. He advanced numerous instances in which mischievous stock were kept in this manner without cost to the owner; while those who owned land and raised crops, had to keep the stock.

Wm. Brown thought that while there was much truth in what was said, still it would be hard for the poor man, and he was not in favor of that. He thought the wild, unfenced land should be public grazing property. At all events such a course should not be adopted till some years' notice should be given.

The Secretary thought that it might do to have this perfect equality of right for grazing upon the lands that were owned by the United States Government; but it was quite as hard to cause men who bought the land and paid the taxes thereon also, to maintain an expensive system of fencing for the special benefit of others.

In some other countries it was arranged that such lands might be grazed, but the owners had so to herd them that no danger could arise to the owners of the crops.

Wm. Harris did not approve of the resolution at all. If the grounds were left wild and unpastured, they would form the habitation of animals so dangerous to both stock and crops as to be worse than the present system.

L. D. Votaw supported the resolution. The scarcity of timber would soon compel the adoption of some such course. At present half starved stock were a curse to their owner and to a neighborhood and caused more trouble among neighbors than all else beside.

G. Pauls showed the necessity for such action in Meramec township.

Mr. Bell saw difficulties on both sides, but supported the resolution, which was adopted.

The Wine Committee reported a fine sample of new Concord wine, by J. S. Seymour, of a beautiful Claret color, and promising exceedingly well; also a sample of most excellent old blackberry wine.

L. D. Votaw, a fine blackberry, strong and good.

Wm. Harris, new blackberry, promising well, wanting time to ripen.

The must of the Concord was very good, various samples tested indicating 83 to 87 degrees.

The Fruit Committee reported from F. W. Braches, Borsdorfer, Newark Pippin, Father Abram and Vanderve.

Wm. Harris, Black Gilliflower, Pryor's Red and Jenetou.

Dr. Beale, from Mr. Wm. Lewis, California, a very large, fine apple; came in good condition; name unknown.

By Jas. L. Bell, from Mitchell Bell, Saline county, Vanderve, Ben Davis, White Winter Pearmain, Rome Beauty, Yellow Rambo, and Prairie Green: all large, finely colored and perfect samples; also some very fine pears.

G. Pauls two varieties unknown.

Flower Committee reported a bouquet by Mrs. G. Pauls.

Vegetable Committee reported very good Peach Blows, by Wm. Muir; good Peach Blows, and very good White Neshannock, by Mr. Wheeler; White Sprout, a seedling potatoe that promises well, good Nansemond, and common red sweet potatoes, very good Rutabagas, Carrot, White Sugar and Field Beet, all good, by G. Pauls.

A selected Essay on Fall Plowing was read by Jas. L. Bell.

Notice of motion was given to assess the members one dollar to form a fund to fence the school lot, so as to make it more available for the purposes of the Society.

President announced that the next, being the annual meeting, be held at Eureka, on the first Thursday of December, at 10, A. M. Wm. Muir, Secretary.

## EDITOR'S TABLE.

### Renew your Subscriptions for 1868.

Our subscribers will confer a favor upon us by renewing their subscriptions as early as possible. Most of them expire with the next number. Our readers are aware that we invariably stop sending the paper as soon as the time is up, for which they have paid. It makes no difference to us whether the subscriber is rich or poor—whether he has taken the paper fifteen years or one year—the rule is imperative to stop the paper when the "time is up." Many have become offended at the application of this rule in their individual cases. But we must credit all or none. We keep no accounts against any.

We are anxious all should have all the numbers beginning with the new volume, and shall publish a very large edition, so as to meet any emergency, we hope. But we have sometimes not published enough, and those who failed to send in their subscriptions in season did not get all the numbers, and thus did not have the volume complete to bind. We intend the next volume shall be well worthy of being bound for future reference and study, and hope all will renew at once, so that we can approximate the number to strike off each week so as to supply all who may wish to obtain the next volume complete.

Lists of new subscribers are coming in fast, and we have every prospect of more than doubling our present circulation.

### FURTHER PREMIUMS FOR CLUBS.

For Ten subscribers and \$20, we will send one of PAGE'S PUMPS AND SPRINKLERS, combining the advantages of a hand watering pot, a light force pump and a garden engine, all in one—excellent for extinguishing fires, throwing a jet of water forty or fifty feet, and is excellent for washing windows, carriages, and sprinkling gardens, &c. It is movable and convenient to operate everywhere.

Or, for Ten names and \$20, we will send WEBSTER'S NATIONAL PICTORIAL DICTIONARY, being a combined edition of the Great Universal abridged, containing 1,040 pages, with 800 engravings, and costs \$6.

For Fifty subscribers and \$100, we will send the ROPER FOUR-SHOOTING SHOT GUN, with belt, 24 shells, and everything necessary to its proper use. It is a charming gun, weighs 6½ lbs., is used with common ammunition, and four charges can be put into the gun at once, and fired as fast as the gun can be cocked. A most desirable gun for everybody and costs sixty dollars.

For Eight Subscribers at \$2 each, I will send a SACCCHAROMETER, an instrument used to test the sweetness of the Must of Wines, worth \$3.50.

For Fifteen Subscribers at \$2 each, I will send GEISLER'S ACIDIMETER, an instrument used to test the Acid in the Must of Wines, Vinegar, &c., worth \$8.

For Twenty-five Subscribers at \$2 each, I

will send a MERCURIAL BAROMETER, worth \$15, or an ANEROID BAROMETER, worth \$16—which ever is preferred.

### SPECIMEN NUMBERS.

We sometimes send sample copies of the *Rural World* to persons who are not subscribers, so that they may see a specimen of our journal, and if they like it, subscribe for it, and use their influence in forming clubs for it.

They will see that on the first of January next it will be issued WEEKLY, in its present excellent style and form, at the low price of \$2 per annum, and that all who subscribe now will receive the remaining numbers for this year free. Premiums will also be given to those forming clubs. See list of premiums and terms, on page 366.

### AGENTS WANTED.

Active, zealous, go-ahead agents wanted to canvass every School District in the Mississippi valley, for subscribers to the Weekly *Rural World*.

Farmers, Teachers, Preachers, Doctors, Lawyers, old men and young men, and Ladies, are all invited to form clubs for this paper.

Every one sending a club of four, will receive a premium of valuable fruits of their own selection from our list, for their garden or orchard.

We are sure we have offered some valuable fruits in our List of Premiums (see page 366), which are not to be found in many gardens.

The plants which we have heretofore sent out for premiums have given satisfaction everywhere. We pack our plants with great care, and they reach their destination in good order.

How many of our lady friends will try to get FREE, a fine Sewing Machine? For Sixty subscribers at \$2 each, we will send one of Wheeler & Wilson's Sewing Machines, worth \$75, or one of Willcox & Gibb's Sewing Machines, worth \$75.

Or for for Fifty subscribers at \$2 each, one of Willcox & Gibb's Sewing Machines, worth \$58, as shown in the illustration herewith.



Or if they prefer it, for Sixty subscribers at \$2 each, we will send them one of Lamb's Knitting Machines, worth \$60, an illustration of which may be found on page 368.

THE MISSOURI STATE HORTICULTURAL SOCIETY will meet in St. Louis the Second Tuesday of January.

## COMPLIMENTARY.

G. W. MURTFELDT, Esq.—This gentleman has become associated with Mr. Colman in editing the *Rural World*, at St. Louis, which paper is to be issued weekly after January 1st. Mr. M. was once associated with us in the German *Prairie Farmer*. We wish him and the paper with which he is connected abundant success. Mr. Colman is not yet so old as to be old foggyish, and the two, we trust, will get on swimmingly.—*Prairie Farmer*.

After Jan. 1st next, the above excellent agricultural journal will appear weekly, at \$2 per annum, every farmer ought to have a copy of it. It will pay a hundred-fold.—*Fort Smith (Ark.) New Era*.

COLMAN'S RURAL WORLD.—While on the subject of agricultural papers we may state that *Colman's Rural World* is one of the very best of that class, published in the West, and no farmer should be without it. The editors and contributors are practical agriculturists, and know whereof they write. The *Rural World* will also be issued weekly after the close of the present year. Terms only \$2 a year.—*Weekly (Mo.) Brunswick*.

THE ILLUSTRATED ANNUAL OF PHRENOLOGY AND PYSIOGNOMY FOR 1868—contains a rich collection of original and timely articles, among which are the MARRIAGE OF COUSINS, and the effects; Advancement of Phrenology; Circassia, and the Circassians; Jealousy—Its Cause and Cure; George Peabody; Senator Wilson; D'Israeli; Peter Cartwright; Victor Hugo; Miss Braddon; How to Become a Phrenologist; Monsieur Tonson, with 12 Illustrations; Mind Limited by Matter; Two Paths of Womanhood, Illustrated; Bismarck; To Phrenological Students; Phrenology and its Uses. The whole profusely illustrated; pp. 84. Price 25 cents. Address S. R. WELLS, 389 Broadway, Office Phrenological Journal, New York.

THE MO. STATE BOARD OF AGRICULTURE, will convene in St. Louis on Wednesday, Dec. 4th, at 1 o'clock, and continue in session a day or two. Four members of the Board are to be elected. The Presidents of all Agricultural Societies in the State are members of the Board, and should be present or represented by a duly appointed delegate.

BRAZILIAN SWEET POTATOES.—Mr. G. W. Sawins, of Anna, Ill., has sent us a sweet potato of this variety, weighing four and one half pounds. It appears to be a distinct variety—different from any that we have in cultivation, and he says is very productive, having yielded 700 bushels to the acre.

## REMOVAL.

The office of the *Rural World* has been removed to 612 North Fifth St., between Washington Ave. and Green, where our patrons will hereafter find us. Our old quarters were too contracted for a weekly journal.

Godey's Lady's Book and Colman's Rural World.

We will send the *Rural World* and *Godey's Lady's Book*, for 1868, to any address, for \$4.50.



## THE WINTER EVENINGS.

The long winter evenings are upon us. They can be made the happiest season of the year. Sitting around our firesides, in the dear family group, the time can be spent not only pleasantly but profitably. Pleasure and improvement can go hand in hand. It is always pleasant to be with those we love. It is always pleasant to contribute pleasure to loved ones. But we are intellectual beings, and our minds should be occupied with something that will be useful to us in some way, either in developing their wonderful powers or in accumulating knowledge that will be valuable to us hereafter. A good selection of books and papers should be made for this season, and they should be read with care and their contents discussed by all the family. Books of travel, of history, of biography, should be obtained, and read aloud by some member of the family. If neighbors are invited to listen and assist in reading, so much the better. Our social and mental qualities are thus improved at the same time.

The farmer himself should obtain good books and journals, relating to farming, fruit-growing, stock breeding, &c. These he can read with great profit. He can gather the experience of others, and thus save the losses that others have experienced, and secure the knowledge that others have gained.

Such works are, or should be written, only by those who have had superior facilities for practice and observation. The knowledge they have gained may be made our own without their trials. None of us claim to be perfect in our profession. Better culture comes of reading such works. We are stimulated to pursue a more improved system. Those who are ambitious to become good farmers, will read books relating to their vocation. Those who merely live to eat and sleep and make money, don't care about reading. But happily there are but few such farmers now-a-days. They are a progressive class, anxious to gain all the light they can. Their cry is for "more light." These long winter evenings are their golden hours—they are laying the foundation for better farming—they are acquiring information that they will apply in raising their next crops.

To all we say, don't idle away these precious hours. Improve them in study. Buy or borrow good books and papers, and read them understandingly.

Peterson's Magazine and Colman's Rural World.

We will send the abovenamed journals to any address, for three dollars and fifty cents.

[Written for Colman's Rural World.]

## TO ANNA —.

BY MARIE.

A bird's sweet voice, at the dusk of the night,  
Came trilling its notes to me,  
It sang of the friends far away at the East,  
It sang me a song of thee, sweet friend,  
It sang me a song of thee.  
It sang that thy heart was warm in thy breast,  
That it still beat in love for me;  
That thy thoughts oft roamed to the far distant West,  
Oft wandered in love to me, sweet friend.  
Oft wandered in love to me.  
My heart had been weary and sad all day—  
I had wept at my lonely lot,  
Now opened to joy at the bird's sweet lay;  
To know I was not forgot, sweet friend,  
To know I was not forgot.

Now hie, little bird, hie away to the East.  
Be thou my carrier dove,  
From the dear, dear friend I have loved long ago,  
O, bear me a message of love, little bird,  
O, bear me a message of love.

[Written for Colman's Rural World.]

## HOG KILLING.

BY BETTIE HAYFIELD.

The revolving seasons have brought to our homes the last month of the year, including in their range of business beyond all comparison the most disagreeable duties that devolve on the housewife. But use conquers disgust, and that fact with proper preparation for, and systematic arrangement of the work while in progress, makes even hog killing an endurable business. Indeed in large families, we think several hog-killings desirable and certainly economical, as many portions of the animal which are considered the perquisites of the pork house, come in an excellent place at home. It is a pleasure, beside your own well-cured bacon, to have a supply of sausages and lard that you can use without any disagreeable doubts of their cleanliness. Before hog-killing you should have your meat-house and store-room in perfect order and every implement and vessel requisite, ready for use. There should be on hand a sufficient supply of salt, saltpetre, ground cayenne pepper, sage, spices, &c., &c. To have them to hunt up, clean and prepare, is a great back-set to work, while perhaps you are out of doors and rain approaching. Being prepared in your department, I take it for granted that your paragon of a husband has had his pork bred and fed in the most approved style. That during the slaughter a hand has been detailed to look carefully over the heads and feet after the animal has passed off the platform, and after putting them in perfect order, has washed the outside carefully. That a second person, armed and equipped with an abundance of clean water and towels has followed the opener and washed out the inside until a search warrant could find no trace of the murder. In short that you have no room to believe that the animal was humanely allowed to keep a part of his clothing and take a farewell wallow in his old haunts. These pains can surely be taken for home, and such pork we know commands a premium in the family market. Hogs that weigh between two and three hundred pounds are the nicest for family use. Larger than that they are too gross, and do not allow fresh pieces for the table as often as is desirable consistent with good economy. Smaller there is too much bone and the meat becomes too dry.

## CUTTING OUT PORK.

This work belongs to the male division of the house, and the master or some well-trained old servant will do it up without your ever thinking of it—probably. But lest you should not have had time to teach that old man, or your patriotic husband should have gone to the

election, we will give a few brief hints on this branch of the business. Have the hog laid on his back. Clean the carcass of the leaf fat.—Take off the feet at the ankle joints. Cut the head off close to the shoulders; separate the jaw from the skull, and open the upper part lengthways on the underside so as to remove the brains fully. Remove the backbone in its whole length and with a sharp knife cut off the skin, taking all but about a half inch of fat off the spinal column. The middling or sides is now cut from between the quarters, leaving the shoulder square shaped, and the ham pointed, or which may be rounded to suit you. The ribs are next removed partially or entirely from the sides. The fat trimmings from the hams and flabby parts of the sides are rendered up with the backbone strip. The sausage meat is cut from between the leaf fat and the ribs; any other lean pieces are used for the same purpose. The thick part of the backbone being now cut from the tapering bony end you can now proceed to

## SALTING.

When your meat is to be pickled it should be heavily sprinkled with salt and drain for 24 hours. When it is to be prepared with dry salt, mix one tea-spoonful of pulverised salt petre to one gallon of salt, and keep it warm beside you. Cut off a hog's ear and with it rub every piece of meat with the salt on the skin side until it is moist; then lay it down and rub and cover the flesh part entirely with salt. Pack hams upon hams, and sides upon sides, &c., &c., for convenience in getting them to hang up at different times, as they will not all be ready at once. It is likewise best to put the large and small pieces in different divisions. The weather has so much to do with the time that meat requires to take salt, that no time can be safely specified. After three weeks fry a piece from the thickest part of a medium-sized ham, if salt enough, all pieces small and of the same size are ready for smoking, and the larger ones can wait a few days. The jaw and chine are salted in the same way for smoking. The heads after soaking a day and draining well are salted less heavily and used fresh. The backbones and spare-ribs are just sufficiently salted to keep—the last, if the weather is freezing may be kept quite fresh. The feet may be packed away in salt if not to be immediately used, and will prove almost as good at any period of the year as when first killed—they are kept thus much better than in pickle, though ribs (when the weather makes much salt necessary) keep sweeter in pickle. Many persons turn over and rub their pork once in a week while it is in salt. We have never practiced it nor ever lost a joint. And now having trespassed thus far on the gentleman's province we may as well say that when the pork is ready to hang, the raw side should be well sprinkled with cayenne. About the bones especially, a good supply should be laid on. The hams should be hung highest, because there they are least liable to the attacks of insects. A fireplace on the outside, communicating with a smoke flue, is preferable for a meat house to any internal arrangement, because it does not heat the room, which, by the way, is the best if lofty, cool and dark. We give a receipt for pickle for pork, and the English method of curing bacon, and then retrace our steps clear back to the slaughter house, as possibly, you may have to direct some novice there.

## PICKLE.

One gallon of water, one and a half pounds of salt, one-half pound of sugar or a half pint of molasses, one-half oz. of saltpetre, (and one half ounce of potash often omitted). Boil and skim thoroughly, and pour over the meat perfectly cold. It must remain a month if for bacon; and if to keep pork all the year, should be boiled over two or three times in the warm months with an additional cup of salt and sugar.

## ENGLISH BACON.

So soon as the meat comes from the butcher's hand, rub thoroughly and fill every crevice with fine salt. Next day scrape off the salt not absorbed, cleanse out the vessel, salt the pork as the day before, repeat this three days. The fourth day use pulverised saltpetre mixed with a handful of common salt, (1-4 pound of salt petre to 70 lbs. of meat.) Then mix 1 lb. of coarse brown sugar and 1 pint of common molasses, and pour over the salt-petre—repeat this four times a day for three days and afterwards twice a day for a month. Then smoke it with maple or hickory, or clean corn cobs.

And now to begin with the beginning of our own proper womanly labor. There should be ready an abundant supply of clean hot and cold water, tubs, buckets, cloths and so on. A long stout table for the ridders to stand by and a tray in which to receive the entrails as they fall from the cavity of the animal's body. The opener should hang the livers, &c. on a pole to cool for purposes hereafter mentioned. The ridders should proceed as quickly as possible to their business; it is easier done while the intestines are warm. The melts and sweet breads are cut off and thrown into some convenient vessel; then clear the maw of fat; next strip the intestines, being careful not to cut them and so soil the grease. The thin gauzy parts called the veils should be thrown together in one vessel of cold water. The capes into another, and the strippings into a third. The maws and large intestines should be opened, emptied, washed clean and put to soak, to be afterwards used for chitterlings or soap grease. The small intestines are saved and cleansed for stuffing sausages. Close your day's labor by having your fat washed again and put in fresh water to soak; do the same office for your sausage skins and chitterlings.

Your first care after this is the lard. Render up the gut fat first; having washed it clean, put it into your kettles, separated as the day before, because being of unequal bulk it will render up unequally; or else cut up the thick parts very small. You may use a brisk fire until the water is out nearly: when the cracklings are brown and crumble easily, or when the lard will sputter when water is dropped in, it is done. Strain it off into a kettle and when cool put it in what vessel you choose—(hot lard will melt tin or leak through the best wooden vessels.) Leaf lard should be so handled as not to require washing, as water increases the chances of its spoiling. It should be rendered up slower than gut-fat as it is easier scorched. Always put a ladle of melted lard in the bottom of your kettle instead of water. Cut up your leaf lard into thin pieces and render it to itself. The strip which comes off the back-bone and other trimmings should be skinned and cut up small; they make good lard but render up slowly. The practice of putting ley in lard which begins to prevail, bleaches but impairs its quality. When you have finished your lard throw all your skins and the fat from around the kidneys, which is usually wormy, into a kettle, and render it up as dirty grease. Subject your cracknels to the strongest available pressure; a patent cider press answers well. Save your cracknels carefully. They shorten a favorite corn bread, make the best of soap grease and are a remunerating treat to your poultry.

## SAUSAGES.

Wash your sausage meat in tepid water, but do not soak it; see that it is free from bone, gristle, sinews, &c., &c. Cut it up in small pieces; to 3 lbs. of lean meat, allow 1 lb. of the leaf fat; chop or grind it very fine. Mix in this quantity 3 oz. of salt, 1 2-an ounce of pepper and two tablespoons of powdered sage.—When well mixed, cook one and try it; it is easy to add seasoning, therefore be cautious in using it. Your sausage will become more salt as it dries. Add any spice you like.

*Bologna Sausage*, is made by using one third of beef, seasoning more strongly, and *boiling after stuffing, before drying.*

## FEET.

Under another head, we said that we consider it best, to salt down the feet instead of pickling. Previous to salting they should be carefully examined, the hoofs taken off, not a hair left; be scalded, scraped and soaked until perfectly white. If wanted for immediate use they will be ready for boiling after laying a night in salt water. Many persons boil the feet and ears and keep them in cold spiced vinegar, ready to use cold or to fry; this is termed *souse*. Others boil the heads and feet until they can be freed from bones, and mash to a pulp; this is seasoned with salt, pepper and spices, moulded and kept in vinegar, and termed *pork cheese*.

## SAUSAGE SKINS

Are prepared by repeated soakings and washings. Then being turned, they are scraped free from the slimy coating, until when blown up they are perfectly transparent. They are again soaked in salt water, several days, changing it every day, and are then filled with sausage meat by some of the various implements devised for that purpose.

## BLACK PUDDINGS

Are made by stirring corn meal into the fresh blood of hogs. It is seasoned with salt, pepper and spices; stuffed and used as sausages.

*Chitterlings*, are made by cleaning the maw and large intestines of the hog. Quick lime will soon enable you to rid them of the slimy coat. Having soaked and washed them until white and inodorous you may keep and use them as you would beef trips. The livers, kidneys, &c. &c., may be all boiled well with sufficient salt to keep, and a strong seasoning of pepper, and kept for your fowls all winter. The livers, however, melts, suet, heads, &c., are esteemed table luxuries, and are kept by sprinkling slightly with salt.

The maws and larger intestines, with any other fat parts, should be thrown into a kettle of weak ley, and boiled until the grease from them rises to the surface. This grease is useful for soap, wool or farm implements.

Lastly the hair of the hog should be saved for mortar, or with proper preparation makes a good mattress, or with the bones may be sent to the compost heap.

**FUN AT HOME.**—Don't be afraid of a little fun at home, good people! Don't shut up your house lest the sun should fade your carpets and your hearts; lest a hearty laugh shake down some of the musty old cobwebs there. If you want to ruin your sons, let them think that all mirth and social enjoyment must be left on the threshold without, when they come home at night. When once a home is regarded as only a place to eat, drink, and sleep in, the work is begun that ends in gambling houses and reckless degradation. Young people must have fun and relaxation somewhere; if they do not find it at their own hearthstones, it will be sought at other and perhaps less profitable places. Therefore let the fire burn brightly at night, and make the homestead delightful with all those little arts that parents so perfectly understand. Don't repress the buoyant spirit of your children. Half an hour of merriment, round the lamp and fire-light of a home, blots out the remembrance of many a care and annoyance during the day; and the best safeguard they can take with them into the world is the unseen influence of a bright little domestic sanctum.

Now is the time to renew your subscriptions for 1868. Three names beside your own—(four in all and \$8) will bring you a premium. Let every one get up a club. Remember the *Rural World* will be issued every week.

## FLOWERS.

The following sensible talk appeared in the fireside column of the *Country Gentleman* a short time since:

"At first my husband laughed at me for spending five dollars for flowers, but when they began to blossom, he became greatly interested—and though ill at the time, I had a specimen of each flower as it unfolded, and, when able to look out on the garden, saw it in the most perfect order, without a weed to disfigure its beauty. Years have passed since then, and he has long ago acknowledged, by acts, if not words, that his love of flowers fully equals mine. His business is one of thought and care, rather than of labor; and, when watching for his return, I see him enter the garden, his pale, tired face flushing with pleasure as he bends over some beautiful flower just opened, the fatigues of the day cast off like a garment when within the charmed precincts of flowers, do you think any calculation of the money or care these blossoms have cost, mingles with my thoughts?—Our child, brought up among the flowers, loves and knows them as friends, his lisping tongue already familiar with their long botanical names. A few dollars every year—even one judiciously spent—will make a charming garden, and when spent will not once be regretted. We have never missed the ten or fifteen dollars annually invested in flowers, but we should most sadly miss the garden. That one cannot afford to spend a small sum in this way, is not a fair excuse, as there is scarcely a farmer's wife or daughter who does not expend enough in nets, ribbons and chignons to make her garden brilliant with flowers. I have a fancy that my plain face and dress do not attract so much attention, as if nothing else were provided for the people to look at, and that a stranger will be more apt to remember our library, pictures and flowers, than the personal imperfections of their hostess.

Take my advice, this once, young ladies, and if no other way of obtaining the money presents itself, do not hide your glossy braids under nets and ribbons, but buy flowers instead."

"If any one speaks ill of thee," said Epictetus, consider whether he hath truth on his side; and if so, reform thyself, that his censures may not affect thee." When Anaximander was told that the very boys laughed at his singing, "Ay" said he, "then I must learn to sing better." Plato being told that he had many enemies who spoke ill of him said—"It is no matter; I will live so that none shall believe them." Hearing, at another time, that an intimate friend of his had spoken detractively of him, he said, "I am sure he would not do it if he had not some reason for it." This is the surest as well as the noblest way of drawing the sting out of a reproach, and the true method of preparing a man for that great and only relief against the pains of calumny—a good conscience.

**HOW TO BAKE APPLES.**—Bake without breaking the skin. Bake from three to five hours. When the pulp is perfectly tender, break the skin; if it is silken like the cuticle of the hand, you have your fruit done. If you break the skin by baking, the heat and moisture will escape, and your apple will be dry. The peel prevents evaporation, and is a good conductor of heat. Bake on paper, and there will be no dishes spoiled or needed to be washed.

## ABOUT NAMING CHILDREN.

Chambers' *Journal* thus pleasantly discourses on this topic:

What shall we call it? The baby has come, we are told; whether it is a boy or a girl, the mamma and it are "as well as can be expected"—mystic formula!—and then comes the final question, what is to be its name?

"I should like a pretty one," mamma murmurs from the snugger of dimity and pillow; and she looks at the little purple bundle breathing with that wonderfully impressive calm, and puts a kiss upon as much as there is to kiss of its wonderfully unimpressive face: and as, at such times as this, mamma's wish becomes pleasantly executed law, all the pretty names within ken are collected, and are said over, and thought about, and canvassed, and written down, till the one agreed upon as the prettiest of all is chosen, and the deed done.

The choosing a name by sound belongs to civilization. It was not so with nations in their infancy. They went by sense. They fixed on a name that described the child; that referred to its personal characteristics; that was an outlet for their piety and thanksgiving; that was owned by something that they were grateful for and loved. The Jewish mother—as long ago as the days chronicled in the Bible—rocked her baby on her breast, and as she sat among the flocks, and birds, and flowers, called it Susanna, lily; or Hadassah, myrtle; or Zophar, her little bird; or Deborah, the bee, that buzzed so closely it made her little one open its eyes and smile. Or, joyous and poetic in her luxuriant land, the timid sheep were bleating by, and she called her babe Rachel, in their memory; or the rich fruit of the pomegranate overhung her, and gave her food, and she called her baby Tabrimon; or the palm tree rose straight and tall, and so her child should, and be named Tamar; or the sparrows twittered in her ear, and her child was Zippor; or the dove cooed softly and she called it Jonah; or the crow showed its sable plumage, and its name was Caleb; or the light seed-down was waited by her, and her babe was Julia, the tender, delicate, nestling little thing.

Eschol, the full cluster of ripe purple grapes; or Lot, sweet scented myrrh; or Peninnah and Pinnon, pearl; or Thabash, the tender tint of hyacinth, fragrant and pale; or Ulla, a young child; or Saph, the moss growing so plentifully at their feet on the bright sea shore. And then Hebrew parents mourned over a sickly child, and called it Able, because they saw it was like breath or vapor, and would soon pass away; or they named it Delilah, weak; or Hagar, timorous stranger; or Jabez, sorrow; or Job, a weeper; or Leah, weary; or Necho, lame. And the robust child, the sturdy, strong young fellow was rejoiced in, and called Flah, the tall, spreading oak; or Amos, weighty; or Asher, bliss; or Ruth, contentment; or Rebecca, fat; or, more poetical still, Abigail, the father's joy; Eve, the gladdener; Isaac, laughter; Nahum, comforter; and David—sweet and tender utterance—beloved.

Milcah, queen; Naomi, beautiful; Zuph, a honey-comb; Kezia, the sweet spice cassia; Laban—crowned out the Hebrew mothers as they kissed their babes; or with their little arms about their necks, and worn there, they should be Anak, or they should be Ariel, the altar on which all offerings should be laid; or Elnathan, God's own-gift; or Asael, God's work; or Abalom, the father's peace; or Barnabas, the son of consolation; or Benjamin, the son of the right hand. "Thou art—Barabbas," the son of shame, was mourned out once, as a little face was hid; and Benoni! Benoni! son of my sorrow, fell the Hebrew cry; and a little child was hidden, and called Esther; and it was known that one would have to labor, and it was called Ebed; and that another would be a drawer of water, and it was Adaliah; and little twins came, and one was Ahimoth, for he was

the only one that breathed, and it was fit to give him a name that meant he was the brother of death. Deeply went religious feeling with these fervent Jews. Gedaliah, God is my greatness, is a proof of it; and Micaiah or Michael, who is like to God? and Seraiah, the Lord is my prince; and Shelumiel, God is my happiness; and Abijah, and Adonijah, my Father, my Master is the Lord. And then, in contradistinction to this, fierce savagery had loud expression, and the little Hebrew children became fantastically named to keep their enemies in fear. Laish, lion; Saul, destroyer; Radmah, thunder; Jareb, the revenger; Irad, the wild ass; Jael, the kid; Potiphar, the African bull; or they owned the names corresponding exactly to trumpet, flea, horse, fox, worm, hornet, rabbit, goat, deer, locust, snake and wasp.

The early Greeks chose their names upon the same plan. The young mother walked rejoicing among the mountains and the vines, and called her child Chloe, the green herb; or Rhoda, a rose; or Dagon, corn; or Drusilla, watered by the dew; or Euodias, sweet scent; or Tryphena, delicious; or Lois, better; or Epaphroditus, handsome; or Erastus, lovely; or Diana, perfect, best of all.

She had—besides thousands of others that only want the looking for, or will rise to the memory at once—her Jason, he who cures; her Apollos, the destroyer; her Andronicus, the man of victory; her Nicholas, the conqueror; her Herod, the hero's son; her Stephanas, the reward, the crown. And the Latins, though passing into another stage, and taking, lazily, to numbering their people, and calling them Secundus, Tertius, Quartus, Quintus, Sextus, Septimus, Octavius, Decimus; or to naming them after their birth month, and dubbing them Januarius, Martius, Maia, Junius, Julius, Augustus; the Latins make use of the same system still. Taurus, the roaring bull, was a name with them when they lived by depredation and wished to make their enemies afraid; and Gallus, the cruel cock; and Aquillia, the eagle; and Leo, the lion; and Glaucus, a fish. Then they commemorated personal peculiarities, and had their Cæsar and their Agrippa from incidents at their birth; and they had their Varus, crooked-legged; and their Claudius, lame; and their Bambalio, stutterer; and their Brutus, stupid; and their Tacitus, dumb. And there was the admiration and reminiscence of bright flowers, and known by the same sweet names. Enanthe, the wild vine bloom, a little baby-girl was called; and Althæa, the purple mallow; and Euphrosyne, bugloss; and Artemesia, motherwort; and Sabina, saviue; and Sisera, the crimson heath; and Olivia, the fruit of olive; and Daphne, the healthy bay. The violet, Ion, was used for a man; but Viola, the snowdrop, was appropriated to girls; and so was Flavia, an ear of corn; and Laura, the laurel; and Hedera, ivy; and Rosa, a rose; and Circe, deadly nightshade; and Flora, the keeper and goddess of them all.

## NEW ADVERTISEMENTS.

♦♦♦ We call especial attention to the following new Advertisements in the present issue:—

Agents wanted for Lloyd's Revolving Maps of Europe and America—J. T. Lloyd, New York.

Lamb Knitting Machine, Willcox & Gibbs and Empire Shuttle Sewing Machines—M. W. Leet, 11 North 5th St. St. Louis, Mo.

Keyes' Early Prolific Tomato—E. A. Riehl & Bro., Alton, Ill.

Grape Vines, &c.—Henry Michel, 207 N. 2d Street, St. Louis, Mo.

Hoodland's German Bitters—Chas. M. Evans, 631 Arch St., Philadelphia.

Moore's Rural New Yorker, Rochester, N.Y.

## DOMESTIC DEPARTMENT.

[Written for Colman's Rural World.]

**GOOD YEAST BISCUIT.**—Take about one quart or three pints of flour and rub into it about half a coffee cup of lard, salt sufficient to season, a little white sugar, and about one coffee cup of good fresh yeast; mix well together as you would light bread and set it to rise—when risen, work it over for a minute or more, and set to rise again—continue to let it rise, and work over until about a half hour before tea; roll out and cut as biscuit, let it rise until you are ready to bake. Try this—it is but little trouble and really delicious for tea—I have never known it to fail if the above directions were followed.

KATE.

**CRULLERS.**—Five eggs well beaten, three cups of sugar, one cup of sour cream and one teaspoonful of soda (in cream), one teaspoonful of yeast powder (Preston & Merrill's preferred) in dry flour—flavor to taste—flour sufficient to roll out nicely.

KATE.

**TO RENOVATE SILKS.**—Sponge faded silks with warm water and soap; then rub them with a dry cloth on a flat board; afterwards iron them on the inside with a smoothing iron. Old black silks may be improved by sponging them with spirits. In this case the ironing may be done on the right side, thin paper being spread over to prevent glazing. This process will stiffen them at the same time.

**CHAPPED HANDS AND FACES.**—Put three to six drops of glycerine into the water before washing the hands and face; or if only washing the hands, drop one drop into the palm of the hand after washing off the soap and dirt, rub all over the hands and wrists, and then dry thoroughly. It protects the skin from the strongest frost.

**STAINS IN LINEN.**—Tartaric acid or salt of lemons will quickly remove stains from white muslin or linens: Put less than half a teaspoonful of the salt or acid into a tablespoonful of water; wet the stain with it, and lay it in the sun for at least an hour; wet it once or twice with cold water during the time. If this does not quite remove it, repeat the acid-water, and lay it again in the sun.

**GUTTA-PERCHA FOR A DECAYED TOOTH.**—Procure a small piece of gutta-percha, about as much as will fill the cavity in your tooth, nearly level; drop it into boiling water, and while in the soft state press it into the tooth; then hold in the mouth cold water to harden the gutta-percha.

**TO CLEAN BOTTLES INFECTED WITH BAD SMELLS.**—Put into bottles so affected some pieces of brown or gray paper; fill them with water; shake the bottles, strongly; leave them a day or two in this state, when, finding them more or less affected, repeat the process, and afterwards rinse them with pure water.

## LADIES.

When you buy Saleratus, please notice how much larger the *Best Chemical Saleratus* papers are than others. They weigh more.

## AGENTS.

**LLOYD'S \$100,000. REVOLVING DOUBLE MAPS OF EUROPE AND AMERICA** are just out; only \$4. 3,000,000 names on them. "How to canvass well" sent. Ladies and men \$20 a day made. It J. T. LLOYD, No. 23 Courtlandt St., New York.

M. G. KERN'S VINEYARD,  
ALTON, ILL.

A large and superior stock of all the leading varieties of

## NATIVE GRAPES

Grown from

## CUTTINGS AND SINGLE EYES.

Orders directed to Edward Boehman, Alton, Ill., or M. G. KERN, Supt. Lafayette Park, St. Louis, will be promptly responded to in the usual way of the nursery trade. A sufficient stock to supply immediate demand, will be kept on hand at Lafayette Park.

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## St. Louis Wholesale Market.

Corrected for COLMAN'S RURAL WORLD, by

## SHRYOCK &amp; ROWLAND,

Successors to W. P. &amp; L. R. Shryock,

## COMMISSION MERCHANTS

COTTON &amp; TOBACCO FACTORS,

And Agents for the sale of Manufactured Tobacco.

210 Levee and 216 Commercial St., St. Louis.

Particular attention paid to the purchase of Plantation Supplies and General Merchandise.

NOV. 27, 1867.

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Shipping leaf, \$11.75 to 15.00.

Manufacturing leaf, \$8.00 to 100.00.

Hemp—Hackled tow, \$120 @ 125. ¢ ton.

Dressed, \$270 @ 280.

Medium, \$160 @ 175.

Choice, \$190.

Lead—\$8.50 @ 8.75 ¢ 100 lbs.

Hides—Dry salt, 17c ¢ lb.

Green 10c ¢ lb.

Dry flint, 20c ¢ lb.

Hay—\$17.00 @ 18.00 ¢ ton.

Wheat—Spring, \$1.75 to 1.95, ¢ bush.

Winter, \$2.25 to 2.60 ¢ bush.

Corn—\$0.96 to 1.00 ¢ bush.

Oats—67c to 71 ¢ bush.

Barley—Spring, \$1.33 @ 1.45 ¢ bush.

Fall, \$1.80 @ 1.92.

Flour—Fine, \$6.00 to 6.50, ¢ bbl.

Superfine, \$7.00 to 7.50 ¢ bbl.

XX, \$ 9.00 to 10 50 ¢ bbl.

Ex. Family, \$12.00 to 14.50 ¢ bbl.

Butter—Cooking, 15c to 25; table, 35 to 45, ¢ lb.

Eggs—27c @ 29 ¢ doz., shipper's count.

Beans—Navy, \$4.00 @ 4.25, ¢ bus.

Castor, \$2.40 ¢ bus.

Potatoes—\$3.50 @ 4.00 ¢ bbl. for Peachblows.

Salt—per bbl. \$3.60. G. A., sack, 2.90 @ \$3.

Onions—new, \$3.75 @ 4.00 ¢ bbl.

Dried Fruit—Apples—\$1.30 @ 1.80 ¢ bush.

Peaches—halves, \$2.60 @ 2.85 ¢ bush.

Cranberries—\$12 @ 14 at retail.

Corn Brooms—\$1.75 to 4.50 per doz.

Groceries—Coffee, Rio, 25c to 27 ¢ lb.

Tea, \$1.25 to 2.00 ¢ lb.

Sugar, N. O., 13½c to 16 ¢ lb.

Crushed &amp; Refined, 17½c to 18 ¢ lb.

Molasses, N. O., 75c to 95 ¢ gal.

Choice Syrups, \$1.35 to 1.70, ¢ gal.

Soap—Palm, 6½c to 7½ ¢ lb.

Ex. Family, 9c ¢ lb.

Castile, 14c @ 22 ¢ lb.

Candles—18½c to 24 ¢ lb.

Lard Oil—\$1.05 @ 1.15 ¢ gal.

Coal Oil—49c @ 52 ¢ gal.

Tallow—11c @ 11½ ¢ lb.

Beeswax, 35c to 40 ¢ lb.

Green Apples—\$2 @ 3.50 ¢ bbl. Choice Shipping.

## HEREFORD Bull for Sale.

I offer for sale the Thorough-bred Hereford Bull **SIR THOMAS**, raised by F. W. Stone of Guelph, Canada West. He is perfectly kind and gentle, and not breachy. Those engaged in breeding the Hereford stock, or wishing to cross their herds with this breed, will find this an excellent chance to buy. The Hereford breed are of good size, easily fattened, hardy, and good milkers—a combination of very desirable qualities. The following is the Pedigree—Sir Thomas, red, with white face, calved 21st of Dec., 1864; got by imported Sailor (2200); dam Vanquish, by imported Patriot (2150); gd. Verbena (imported) by Carlisle (923); ggd. Flower by Radner; ggd. Old Fancy, bred by late Mr. Gallier of Shobdon. Price, \$100. Address, **NORMAN J. COLMAN**, Saint Louis, Mo.

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COLMAN & SANDERS,  
OF THE  
ST. LOUIS NURSERY,  
Beg to offer the following  
Specialities,

Just what are required by farmers and fruit raisers, being among the most valuable and profitable of their respective kinds, and of an extra quality throughout. We can confidently recommend them to the public. Besides these, we have an extensive general assortment of

Fruit and Ornamental Trees and  
Shrubs, Grape Vines, Small  
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Believed to be unsurpassed in the West.

Send for a Catalogue.

**30,000 NO. 1 PEACH TREES**, 1 year from the bud, embracing twenty of the most profitable market varieties. Price, \$20 per 100; \$150 per 1000.

**10,000 CHICKASAW PLUM.** The only plum from which full crops can be raised without extra labor and expense. They are early, hardy and very productive. Hundreds of bushels of these plums are annually brought into the St. Louis market and sold at good profit. With this variety every man can have plums, and no farmer should be without a dozen or more trees; besides which it would prove very profitable to the professional fruit raiser. Price, 40 cents each. \$30 per 100.

## 5,000 Philadelphia Raspberry.

The best hardy RED Raspberry in cultivation—its Eastern reputation being more than fully sustained here. Strong plants, \$3 per dozen, \$20 per hundred.

## 10,000 Very extra Red Dutch

Currants—splendid plants.

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Plants, very strong. \$1.50 per 100, \$10 per 1000.

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And all kinds of the best

## SMALL FRUITS

Choice Ornamental

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An immense stock of Large and Small

## EVERGREENS—CHEAP.

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To any person sending 4 names and \$8, I will  
send by mail, carefully packed in moss, 6 well-  
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or 1 of each of them.

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To any person sending 4 names and \$8, I will  
send 1 dozen St. Louis Red Raspberry, or 1 doz.  
Doolittle's Improved Black Cap Raspberry, or  
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For 50 subscribers at \$2 each, I will give one  
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Is eight to ten days earlier than any other known  
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Norton's Virginia, strong layers, \$18 per 100,  
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Concord, No. 1, \$10 per 100; \$75 per 1000.  
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Clinton, a few hundred, 2 years' old, extra strong, at  
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Also, a few thousand Doolittle's Imp. Black Cap  
Raspberry, at \$4 per 100, \$20 per 1000.  
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Have ever been brought before the public which ob-  
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Has but one damper, and is so simple in its con-  
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**A SAFE,  
CERTAIN,  
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Speedy Cure  
FOR  
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DISEASES.**  
*Its Effects are  
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It is an UNFAILING REMEDY in all cases of Neuralgia Facialis, often effecting a perfect cure in less than twenty-four hours, from the use of no more than TWO OR THREE PILLS.

No other form of Neuralgia or Nervous Disease has failed to yield to this

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Even in the severest cases of Chronic Neuralgia and general nervous derangements—of many years' standing—affecting the entire system, its use for a few days or a few weeks at the utmost, always affords the most astonishing relief, and very rarely fails to produce a complete and permanent cure.

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50,000 IVE'S SEEDLING VINES,  
Concord, Venango, and Virginia Seedling,  
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300,000 IVE'S Seedling Cuttings.  
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Large Layers of the above varieties. For sale by  
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HARVEST IS OVER!  
THE YIELD IS GREAT!  
PROSPERITY ABOUNDS!  
WINTER IS COMING!  
AND NOW IS THE TIME TO TAKE  
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—AND—

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The stomach, from a variety of causes, such as Indigestion, Dyspepsia, Nervous Debility, etc., is very apt to have its functions deranged. The Liver, sympathizing as closely as it does with the Stomach, then becomes affected, the result of which is that the patient suffers from several or more of the following diseases:

Constipation, Flatulence, Inward Piles, Fullness of Blood to the Head, Acidity of the Stomach, Nausea, Heartburn, Disgust for Food, Fulness or Weight in the Stomach, Sour Eructations, Sinking or Fluttering at the Pit of the Stomach, Swimming of the Head, Hurried or Difficult Breathing, Fluttering at the Heart, Choking or Suffocating Sensations when in a Lying Posture, Dimness of Vision, Dots or Webs before the Sight, Dull Pain in the Head, Deficiency of Perspiration, Yellowness of the Skin and Eyes, Pain in the Side, Back, Chest, Limbs, etc.; Sudden Flushes of Heat, Burning in the Flesh, Constant Imaginations of Evil, and Great Depression of Spirits.

The sufferer from these diseases should exercise the greatest caution in the selection of a remedy for his case, purchasing only that which he is assured from his investigations and inquiries possesses true merit, is skillfully compounded, is free from injurious ingredients, and has established for itself a reputation for the cure of these diseases. These remedies will effectually cure Liver Complaint, Jaundice, Dyspepsia, Chronic or Nervous Debility, Chronic Diarrhoea, Disease of the Kidneys, and all diseases arising from a Disordered Liver, Stomach, or Intestines.

DEBILITY, resulting from any cause whatever, prostration of the system, induced by severe labor, hardships, exposure, fevers, etc. There is no medicine extant equal to these remedies in such cases. A tone and vigor is imparted to the whole system, the appetite is strengthened, food is enjoyed, the stomach digests promptly, the blood is purified, the complexion becomes sound and healthy, the yellow tinge is eradicated from the eyes, a bloom is given to the cheeks, and the weak and nervous invalid becomes a strong and healthy being.

#### NOTICE.

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WEAK AND DELICATE CHILDREN are made strong by the use of either of these remedies. They will cure every case of Marasmus, without fail.

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#### TESTIMONIALS.

Hon. GEO. W. WOODWARD, Chief Justice of the Supreme Court of Pennsylvania, writes:

PHILADELPHIA, March 16, 1867.

"I find Hoofland's German Bitters is a good tonic, useful in diseases of the digestive organs, and of great benefit in cases of debility and want of nervous action in the system."

"Yours, truly,

GEO. W. WOODWARD."

Hon. JAMES THOMPSON, Judge of the Supreme Court of Pennsylvania:

PHILADELPHIA, April 28, 1866.

"I consider Hoofland's German Bitters a valuable medicine in case of attacks of Indigestion or Dyspepsia. I can certify this from my experience of it."

"Yours, with respect,

JAMES THOMPSON."

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